



A.D. 1854 . . . . . N<sup>o</sup> 131.

S P E C I F I C A T I O N

OF

HELOISE GUYON.

MANUFACTURE OF BREAD.

L O N D O N :

PRINTED BY GEORGE E. EYRE AND WILLIAM SPOTTISWOODE,

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1854.







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### Manufacture of Bread.

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*(This Invention did not proceed to the Great Seal.)*

**PROVISIONAL SPECIFICATION** left by Heloise Guyon at the Office of the Commissioners of Patents, with her Petition, on the 19th January 1854.

I, HELOISE GUYON, of Paris, in the Empire of France, Widow, do hereby  
5 declare the nature of the said Invention for “**IMPROVEMENTS IN THE MANUFACTURE OF BREAD**” to be as follows:—

In the manufacture of bread, as hitherto conducted, acid fermentation only has been employed, which, however, it has been found does not develop all the gluten contained in the flour.

10 Now this Invention consists in effecting this object more perfectly by the addition of vinous fermentation, by which means the gluten will be more completely developed, and a great advantage thereby obtained, as this latter substance is the most wholesome and nutritious portion of the flour.

This vinous fermentation is produced by the employment of sugar in com-  
15 bination either with brandy at from 32 to 36 degrees, or with seltzer water powders. In order to impart whiteness to the bread, a small quantity of rice flour is added to these substances.

These ingredients may be employed in any suitable proportions, but those which I prefer are as follows:—

20 To 100 lbs. of wheat flour I add 1 lb. of sugar, one-third of a quart of brandy, or twelve small packets of seltzer water powders, and 3 lbs. of rice flour.

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LONDON :

Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,  
Printers to the Queen's most Excellent Majesty. 1854.

